Manchester

Learn to Make Your Own Italian Dinner Party At MCC

On Campus

Submitted by Mike Jordan-Reilly, Manchester Community College, on 2012-04-26.

It's spring, and a student's fancy turns to - dinner parties! What better way to prepare than a culinary course offered by the Manchester Community College (MCC) Credit-Free Program.

The college will be offering a series of culinary courses on cooking an authentic, Italian four-course meal. Students may take each class individually or sign up for the entire series, which will be taught by Rebecca Brown.

Brown has taught cooking at MCC for five years and apprenticed at the Zeppelin Ristorante in Orvieto, Italy. She holds degrees in Food Service Management, and Hospitality Tourism Management, as well as a Culinary Certificate from Manchester Community College. She earned a bachelor's degree from Charter Oak College and is also the owner and culinary instructor in Italian cooking for Buona Cucina.

The MCC series, titled "Buon Appetito: Prepare Your Own Italian Dinner Party," will begin Wednesday, May 2, with a class in Eggplant Parmesan, from 6 to 9 p.m. on the Manchester campus. The menu for that class will begin with an appetizer of assorted Italian cheeses and Italian salami, then focaccia with caramelized onions for a first course, followed by the eggplant parmesan. Dessert will be Tiramisu cake. To register, refer to CRN 12174.

The series continues Wednesday, May 9, from 6 to 9 p.m. with a class in how to make Gnocchi with Quattro Formaggio, and it continues weekly on subsequent Wednesdays throughout the month. It includes a class in Pappardelle with Bolognese Sauce and concludes with Butternut Squash Ravioli. Refer to CRNs 12175, 12176 and 12177 respectively to register.

For more information and a catalog, call Continuing Education at (860) 512-2800 or go to www.mcc.commnet.edu/ce. To register, call (850) 512-3220.